Annual Index—Volume XXIII, 1946

Title Index

Title	Issue	Page
Alkyd Resins for Protective Coatings, Oil Modification of C. G. Moore	3	69
Animal Tissues, The Role of Various Substances in Stabilizing G. O. Burr, W. O. Lundberg, and J. R. Chipault	....	.....
Antioxidants, Some Aspects of Recent British Studies on John A. Lovern	2	40
Army's Soap and Detergent Problems, The J. E. Simpson	6	192
Bleaching Earths, The Evaluation of. The Adsorptive Capacity of Some Bleaching Earths of Various pH for Chlorophyll in Soybean Oil Herbert F. Hinners, Justin J. McCarthy, and Raymond E. Bass	1	22
Borax in Soap and Synthetic Detergents, Determination of E. W. Blank and A. Troy	2	50
Builders With Synthetic Detergents Jay C. Harris	4	101
Carbon and Hydrogen Analysis by Semi-Micro Combustion Heinz Heinemann	7	227
Carotene at Elevated and Room Temperatures, Stability of Emanuel Bickoff and K. T. Williams	3	65
Chinese Tallow Tree in Texas, Analyses of Products of the W. M. Potts and D. S. Bolley	10	316
Color of Fish Liver Oils, Comparison of Several Methods of Recording Glenn C. Bucher, F. Bruce Sanford, and William Clegg	7	212
Conjugated Fat Acids, Reactions of. I. Addition of Crotonic Acid Derivatives H. M. Teeter, C. M. Scholfield, and J. C. Cowan	7	216
Cottonseed, The Pigment Glands of. I. Behavior of the Glands Toward Organic Solvents Charlotte H. Boatner and Catherine M. Hall	4	123
Cottonseed, Lipids of the. I. Some Quantitative Observations on Yield V. L. Frampton and Harold H. Webber, assisted by Frederica K. Giles	10	318
Determination of Moisture in Cottonseed and Cottonseed Products Carroll L. Hoffpauir and Dorothy H. Petty	9	285
Diffraction Patterns of Two Crystalline Forms of Oleic Acid E. S. Lutton	8	264
Diffraction of X-ray by Aluminum Dilaurate and Aluminum Distearate Sydney Ross and J. W. McBain	7	214
Diffraction of X-rays by Stearates of Calcium, Barium, and Magnesium, The Gerould H. Smith and Sydney Ross	3	77
Fat in Human Nutrition, The Role of H. J. Deuel, Jr.	7	209
Fat Stability, Problems in the Evaluation of B. W. Beadle	2	33
Fat Stability Test, Constant Pressure Oxygen Absorption R. Gilmont, H. S. Levenson, and L. W. Elder	8	248
Fats, The Digestibility of—A Correlation of Experimental Data Karl F. Mattil	11	344
Fatty Acid Chlorides, The Preparation of S. T. Bauer	1	1
Flavor Reversion in Edible Fats A. E. Bailey	2	55
Flavor Reversion in Soybean Oil. I. Preliminary Spectral Absorption and Isolation Studies Calvin Golumbic, C. J. Martin, and B. F. Daubert	6	187
Flavor Reversion in Soybean Oil. II. The Effect of Atmospheres of Different Oxygen Concentrations on the Flavor Reversion of Soybean Oil Calvin Golumbic, C. J. Martin, and B. F. Daubert	11	360
Flavor Reversion in Soybean Oil. III. The Preparation and Flavor Characteristics of a Simulated Soybean Oil Calvin Golumbic, A. I. Schepartz, and B. F. Daubert	12	380
Flaxseed, Rapid Method for the Preparation of Samples and Evaluation of Oil Quality in Small Samples of J. A. Schricker	3	91
Food Research, Committee on George Gelman	12	389
Fractionation of Lard and Tallow by Systematic Crystallization R. W. Riemenschneider, F. E. Luddy, Margaret L. Swain, and W. C. Ault	9	276
Glycerol by Acetylation, Comparison of Methods for the Determination of W. D. Pohle and V. C. Mehlenbacher	2	48
Gossypol From Cottonseed Meats, Extraction and Purification of F. H. Smith and J. O. Halverson	11	361
Hydrochloric Acid by Cottonseed and Cotton Fiber During "Fuming" of Analytical Samples, Uptake of Alva F. Faust and Frances A. Henson	3	74
Irritant action of Binary Soap Mixtures on Skin M. W. McKinney and L. D. Edwards	6	198
Keeping Properties of Shortening With Keeping Quality of Biscuits, Correlation of D. J. Maveety	1	25
Keeping Quality of Edible Fats by Some Commercially Available Tannins, Improvement of H. T. Spannuth, T. H. McGuine, and G. A. Crapple	4	110
Kinetics of Antioxygenesis Calvin Golumbic	6	184
Kreis Test With Peroxide Values of Oxidizing Fats, Comparison of a Simplified, Quantitative Betty M. Watts and Ruth Major	7	222
Lead Thiocyanate, A Preparation of M. G. Lambou and F. G. Dollear	4	97
Linoleic Acid, Alkali-Isomerized D. E. Terry and D. H. Wheeler	3	88

Title	Issue	Page
MENHADEN OIL, THE FATTY ACIDS OF. III. DISTILLATION OF THE HYDROGENATED METHYL ESTERS AND EVALUATION OF THE CARBON SERIES. Frank E. Smith and J. B. Brown	1	9
MONO AND DI ALKYL PHOSPHATE IN THE PRESENCE OF PHOSPHORIC ACID. S. B. McFarlane, Jr.	11	337
MONOGLYCERIDES, THE STABILITY AND CONSTITUTION OF. John Ross, A. C. Bell, C. J. Arrowsmith, and A. I. Gebhart	8	257
NOMAGRAPHS FOR DETERMINING RELATIVE BLEACHING COSTS OF ADSORBENTS. R. B. Langston and A. D. Rich	6	182
NORDIHYDROGUAIARETIC ACID ANTIOXIDANT, THE AVAILABILITY OF. Aladar Fonyo	3	75
OIL AND MEAL YIELDS IN PEANUT MILLING. F. G. Dollear, Carroll L. Hoffpauir, and R. O. Feuge	2	45
OILSEEDS AND OILS IN GERMANY, PROCESSING. W. H. Goss	8	241
OILSEEDS, SOLVENT EXTRACTION OF. W. H. Goss	11	347
OLEIC ACID FROM ANIMAL FATS, SELECTIVE HYDROGENATION IN THE PREPARATION OF PURIFIED. ELIMINATION OF EXTREMELY LOW CRYSTALLIZATION TEMPERATURES. Daniel Swern, John T. Scanlan, and Edward T. Roe	4	128
OXIDATION OF METHYL OLEATE, THE. I. THE PREPARATION, PROPERTIES, AND REACTIONS OF METHYL HYDROPEROXIDO OLEATE. C. E. Swift, F. G. Dollear, and R. T. O'Connor	11	355
OXYGEN-ABSORPTION METHOD FOR EXAMINATION OF FAT, AN. E. W. Eckey	2	38
PHASE INVESTIGATIONS OF FATS. I. APPARATUS AND TECHNIQUES FOR FAT-SOLVENT SYSTEMS AT LOW TEMPERATURES. A. E. Bailey, W. S. Singleton, and R. O. Feuge	6	201
PHOSPHATIDES AND OIL IN UNROASTED AND ROASTED COFFEE BEANS, THE. Bruno Rewald	1	18
PROTEINS IN ANIMAL NUTRITION, THE ROLE OF. H. C. Schaefer	12	375
RANCIDITY, EFFECT OF FEEDING AND INJECTING HOGS WITH TOCOPHEROLS ON THE SUSCEPTIBILITY OF PORK FAT TO. Betty M. Watts, Tony J. Cunha, and Ruth Major	8	254
RANCIDITY IN EDIBLE PACKAGED OILS, EVALUATION OF TESTS FOR. John E. W. McConnell and W. B. Esselen, Jr.	12	369
RENDERING PROCESS FOR LARD AND OTHER ANIMAL FATS, AN ALKALI. F. E. Deatherage	10	327
REVIEW OF LITERATURE ON FATS, OILS, AND SOAPS FOR 1945, SCIENTIFIC. PART I.	4	113
PART II. M. M. Piskur	5	151
SAMPLING BULK OIL WITH PARTICULAR REFERENCE TO BLEEDER SAMPLES, METHODS OF. P. W. Tompkins	2	35
SOAP MAKING, THE COUNTERCURRENT WASH SYSTEM IN. William J. Govan, Jr.	7	229
SOAP, A DIRECT VOLUMETRIC METHOD FOR THE ANALYSIS OF. Santi R. Palit	2	58
SOAP, INHIBITORS AND ACCELERATORS IN AUTOXIDATION OF. I. SOAP PERFUMING CHEMICALS. E. J. Better and A. Davidsohn	8	245
SOAPS, INHIBITORS AND ACCELERATORS IN AUTOXIDATION OF. II. INORGANIC AND ORGANIC CHEMICALS. E. J. Better and A. Davidsohn	9	283
SOAPS WITH ORGANIC SOLVENTS IN INDUSTRIAL PRODUCTS, BLENDING. Santi R. Palit	3	72
SOLVENT SEPARATION OF FATTY ACIDS, THE COMMERCIAL. PARTS I AND II. R. E. Kistler, V. J. Muckerheide, and L. D. Myers	5	146
SOLVENT EXTRACTION SYSTEMS, THE PROBLEM OF FINES IN CONTINUOUS. Michele Bonotto	9	297
SORGHUM GRAIN OIL, THE COMPOSITION OF. Fred A. Kummerow	5	167
SORGHUM VAR. VULGARIS, THE COMPOSITION OF THE OIL EXTRACTED FROM 14 DIFFERENT VARIETIES OF ANDROPOGON. Fred A. Kummerow	9	273
SPECTRAL PROPERTIES OF LINOLEIC AND LINOLENIC ACIDS PREPARED BY DEBROMINATION. R. T. O'Connor, D. C. Heinzelman, Maisie Caravella, and S. T. Bauer	1	5
SPECTROPHOTOMETRIC DETERMINATION OF GLYCEROL, THE. L. K. Whyte	10	323
SPECTROPHOTOMETRY OF FATS AND OILS, APPLIED ULTRAVIOLET. B. W. Beadle	5	140
SPECTROSCOPIC CHANGES IN FATS DURING RANCIDIFICATION. W. O. Lundberg, R. T. Holman, G. O. Burr	1	10
SPECTROSCOPIC DETERMINATION OF VITAMIN A, FACTORS AFFECTING THE ACCURACY AND PRECISION OF THE. H. W. Rawlings and G. H. Wait	3	83
STEARATES, ACID SODIUM. F. V. Ryer	10	310
TRIGLYCERIDES, INTERESTERIFICATION REACTIONS OF. F. A. Norris and K. F. Mattil	9	289
TRISATURATED GLYCERIDES IN LARD, HYDROGENATED LARD, AND TALLOW, DETERMINATION OF. F. E. Luddy and R. W. Riemenschneider	12	385
TUNG NUTS, EFFECT OF SHELL CONTENT AND STORAGE ON EXPELLING OF. Raiford L. Holmes and Frank C. Pack	10	314
VAPOR-LIQUID EQUILIBRIUM DATA FOR FATTY ACIDS AND FATTY METHYL ESTERS AT LOW PRESSURES. J. A. Monick, H. D. Allen, and C. J. Marlies	6	177
VEGETABLE OILS, MODIFICATION OF. V. RELATIVE REACTIVITIES TOWARD HYDROGENATION OF THE MONO-, DI, AND TRIETHENOID ACIDS IN CERTAIN OILS. A. E. Bailey and G. S. Fisher	1	14
VEGETABLE OILS, MODIFICATION OF. VI. THE PRACTICAL PREPARATION OF MONO- AND DIGLYCERIDES. R. O. Feuge and A. E. Bailey	8	259
VITAMINS, RECENT ADVANCES IN THE CHEMISTRY AND NUTRITION OF THE FAT-SOLUBLE. Norris D. Embree	10	305
YIELDS IN PROCESSING LOW GRADE FATS, DETERMINATION OF. J. L. Trauth	5	137

Author Index

Title	No.	Page
A		
ALLEN, H. D. See Monick, J. A.	6	177
ARROWSMITH, C. J. See Ross, John	8	257
AULT, W. C. See Riemenschneider, R. W.	9	276
B		
BAILEY, A. E., Fisher, G. S. Modification of Vegetable Oils. V. Relative Reactivities Toward Hydrogenation of the Mono-, Di-, and Triethenoid Acids in Certain Oils	1	14
BAILEY, A. E. Flavor Reversion in Edible Fats	2	55
BAILEY, A. E., Singleton, W. S., Feuge, R. O. Phase Investigations of Fats. I. Apparatus and Techniques for Fat-Solvent Systems at Low Temperatures	6	201
BAILEY, A. E., Feuge, R. O. Modification of Vegetable Oils. VI. The Practical Preparation of Mono- and Diglycerides	8	259
BASS, Raymond E. See Hinners, Herbert F.	1	22
BAUER, S. T. The Preparation of Fatty Acid Chlorides	1	1
BAUER, S. T. See O'Connor, R. T.	1	5
BEADLE, B. W. Problems in the Evaluation of Fat Stability	2	33
Applied Ultraviolet Spectrophotometry of Fats and Oils	5	140
BELL, A. C. See Ross, John	8	257
BETTER, E. J., Davidsohn, A. Inhibitors and Accelerators in Autoxidation of Soaps		
I. Soap Perfuming Chemicals	8	245
II. Inorganic and Organic Chemicals	9	283
BICKHOFF, Emanuel, Williams, K. T. Stability of Carotene at Elevated and Room Temperatures	3	65
BLANK, E. W., Troy, A. Determination of Borax in Soap and Synthetic Detergents	2	50
BOATNER, Charlotte H., Hall, Catherine M. The Pigment Glands of Cottonseed. I. Behavior of the Glands Toward Organic Solvents	4	123
BOLLEY, D. S. See Potts, W. M.	10	316
BONOTTO, Michele The Problem of Fines in Continuous Solvent Extraction Systems	9	297
BROWN, J. B. See Smith, Frank A.	1	9
BUCHER, Glenn C., Sanford, F. Bruce, and Clegg, William Comparison of Several Methods of Recording Color of Fish Liver Oils	7	212
BURR, G. O. See Lundberg, W. O.	1	10
BURR, G. O., Lundberg, W. O., Chipault, J. R. The Role of Various Substances in Stabilizing Animal Tissues	12	382
C		
CARAVELLA, Maisie. See O'Connor, R. T.	1	5
CHIPAULT, J. R. See Burr, G. O.	12	382
CLEGG, WILLIAM. See Bucher, Glenn C.	7	212
COWAN, J. C. See Teeter, H. M.	7	216
CRAPPLE, G. A. See Spannuth, H. T.	4	110
CUNHA, Tony J. See Watts, Betty M.	8	254
D		
DAUBERT, B. F. See Golumbic, Calvin		
I.	6	187
II.	11	360
III.	12	380
DAVIDSOHN, A. See Better, E. J.		
I.	8	245
II.	9	283
DEATHERAGE, F. E. An Alkali Rendering Process for Lard and Other Animal Fats	10	327
DEUEL, H. J., Jr. The Role of Fat in Human Nutrition	7	209
DOLLEAR, F. G., Hoffpauir, Carroll, L., and Feuge, R. O. Oil and Meal Yields in Peanut Milling	2	45
DOLLEAR, F. G. See Lambou, M. G.	4	97
DOLLEAR, F. G. See Swift, C. E.	11	355
E		
ECKEY, E. W. An Oxygen-Absorption Method for Examination of Fat	2	38
EDWARDS, L. D. See McKinney, M. W.	6	198
ELDER, L. W. See Gilmont, R.	8	248
EMBREE, Norris D. Recent Advances in the Chemistry and Nutrition of the Fat-Soluble Vitamins	10	305
ESSELEN, W. B. Jr. See McConnell, John E. W.	12	369
F		
FAUST, Alva F., Henson, Frances A. Uptake of Hydrochloric Acid by Cottonseed and Cotton Fiber During Fuming of Analytical Samples	3	74
FEUGE, R. O. See Dollear, F. G.	2	45

Title	No.	Page
FEUGE, R. O. See Bailey, A. E.	6	201
FEUGE, R. O., Bailey, A. E. Modification of Vegetable Oils. V. The Practical Preparation of Mono- and Diglycerides	8	259
FISHER, G. S. See Bailey, A. E.	1	14
FONYO, Aladar The Availability of Nordihydroguaiaretic Acid Antioxidant	3	75
FRAMPTON, V. L., Webber, Harold H., and Giles, Frederica K. Lipids of the Cottonseed. I. Some Quantitative Observations on Yield	10	318
G		
GEBHART, A. I. See Ross, John	8	257
GELMAN, George Committee on Food Research	12	389
GILES, Frederica K. See Frampton, V. L.	10	318
GILMONT, R., Levenson, H. S., and Elder, L. W. Constant Pressure Oxygen Absorption Fat Stability Test	8	248
GOLUMBIC, Calvin, Martin, C. J., and Daubert, B. F. Flavor Reversion in Soybean Oil I. Preliminary Spectral Absorption and Isolation Studies	6	187
II. The Effect of Atmospheres of Different Oxygen Concentrations on the Flavor Reversion of Soybean Oil	11	360
GOLUMBIC, Calvin Kinetics of Antioxygenesis	6	184
GOLUMBIC, Calvin, Schepartz, A. I., and Daubert, B. F. Flavor Reversion in Soybean Oil III. The Preparation and Flavor Characteristics of a Simulated Soybean Oil	12	380
GOSS, W. H. Processing Oilseeds and Oils in Germany	8	241
Solvent Extraction of Oilseeds	11	347
GOVAN, William J., Jr. The Countercurrent Wash System in Soap Making	7	229
H		
HALL, Catherine M. See Boatner, Charlotte H.	4	123
HALVERSON, J. O. See Smith, F. H.	11	361
HARRIS, Jay C. Builders With Synthetic Detergents	4	101
HEINEMANN, Heinz Carbon and Hydrogen Analysis by Semi-Micro Combustion	7	227
HEINZELMAN, D. C. See O'Connor, R. T.	1	5
HENSON, Frances A. See Faust, Alva F.	3	74
HINNERS, Herbert F., McCarthy, Justin J., and Bass, Raymond E. The Evaluation of Bleaching Earths. The Adsorptive Capacity of Some Bleaching Earths of Various pH for Chlorophyll in Soybean Oil	1	22
HOFFPAUIR, Carroll L. See Dollear, F. G.	2	45
HOFFPAUIR, Carroll L., Petty, Dorothy H. Determination of Moisture in Cottonseed and Cottonseed Products	9	285
HOLMAN, R. T. See Lundberg, W. O.	1	10
HOLMES, Raiford L., Pack, Frank C. Effect of Shell Content and Storage on Expelling of Tung Nuts	10	314
K		
KISTLER, R. E., Muckerheide, V. J., and Myers, L. D The Commercial Solvent Separation of Fatty Acids	5	146
KUMMEROW, Fred A. The Composition of Sorghum Grain Oil	5	167
The Composition of the Oil Extracted From 14 Different Varieties of Andropogon Sorghum var. Vulgaris	9	273
L		
LAMBOU, Madeline G., Dollear, F. G. A Preparation of Lead Thiocyanate	4	97
LANGSTON, R. B., Rich, A. D. Nomagraphs for Determining Relative Bleaching Costs of Adsorbents	6	182
LEVENSON, H. S. See Gilmont, R.	8	248
LOVERN, John A. Some Aspects of Recent British Studies on Antioxidants	2	40
LUDDY, F. E. See Riemenschneider, R. W.	9	276
LUDDY, F. E., Riemenschneider, R. W. Determination of Trisaturated Glycerides in Lard, Hydrogenated Lard, and Tallow	12	385
LUNDBERG, W. O., Holman, R. T., and Burr, G. O. Spectroscopic Changes in Fats During Rancidification	1	10
LUNDBERG, W. O. See Burr, G. O.	12	382
LUTTON, E. S. Diffraction Patterns of Two Crystalline Forms of Oleic Acid	8	264
Mc		
MCBAIN, J. W. See Ross, Sydney	7	214
MCCARTHY, Justin J. See Hinners, Herbert F.	1	22
MCCONNELL, John E. W., Esselen, W. B., Jr. Evaluation of Tests for Rancidity in Edible Packaged Oils	12	369
MCFARLANE, S. B., Jr. The Estimation of Mono and Di Alkyl Phosphate in the Presence of Phosphoric Acid and Alcohol	11	337

Title	No.	Page
McGuine, T. H. See Spannuth, T. H.	4	110
McKinney, M. W., Edwards, L. D. Irritant Action of Binary Soap Mixtures on Skin	6	198
M		
Major, Ruth. See Watts, Betty M.	7	222
Major, Ruth. See Watts, Betty M.	8	254
Marlies, C. J. See Monick, J. A.	6	177
Martin, C. J. See Golumbic, Calvin	6	187
Martin, C. J. See Golumbic, Calvin	11	360
Mattil, Karl F. See Norris, F. A.	9	289
Mattil, Karl F. The Digestibility of Fats—a Correlation of Experimental Data	11	344
Maveety, D. J. Correlation of Keeping Properties of Shortenings With Keeping Quality of Biscuits	1	25
Mehlenbacher, V. C. See Pohle, W. D.	2	48
Monick, J. A., Allen, H. D., Marlies, C. J. Vapor-Liquid Equilibrium Data for Fatty Acids and Fatty Methyl Esters at Low Temperatures	6	177
Moore, C. G. Oil Modification of Alkyd Resins for Protective Coatings	3	69
Muckerheide, V. J. See Kistler, R. E.	5	146
Myers, L. D. See Kistler, R. E.	5	146
N		
Norris, F. A., Mattil, K. F. Interesterification Reactions of Triglycerides	9	289
O		
O'Connor, R. T., Heinzelman, D. C., Caravella, Maisie, and Bauer, S. T. Spectral Properties of Linoleic and Linolenic Acids Prepared by Debromination	1	5
O'Connor, R. T. See Swift, C. E.	11	355
P		
Pack, Frank C. See Holmes, R. L.	10	314
Palit, Santi R. A Direct Volumetric Method for the Analysis of Soap	2	58
Blending Soaps With Organic Solvents in Industrial Products	3	72
Petty, Dorothy H. See Hoffpauir, C. L.	9	285
Pohle, W. D., Mehlenbacher, V. C. Comparison of Methods for the Determination of Glycerol by Acetylation	2	48
Potts, W. M., Bolley, D. S. Analyses of Products of the Chinese Tallow-Tree in Texas	10	316
R		
Rawlings, H. W., Wait, G. H. Factors Affecting the Accuracy and Precision of the Spectroscopic Determination of Vitamin A	3	83
Rewald, Bruno The Phosphatides and Oil in Unroasted and Roasted Coffee Beans	1	18
Rich, A. D. See Langston, R. B.	6	182
Riemenschneider, R. W., Luddy, F. E., Swain, Margaret L., and Ault, W. C. Fractionation of Lard and Tallow by Systematic Crystallization	9	276
Riemenschneider, R. W. See Luddy, F. E.	12	385
Roe, Edward T. See Swern, Daniel	4	128
Ross, Sydney. See Smith, Gerould H.	3	77
Ross, Sydney, McBain, J. W. Diffraction of X-ray by Aluminum Dilaurate and Aluminum Distearate	7	214
Ryer, F. V. Acid Sodium Stearates	10	310
S		
Sanford, F. Bruce. See Bucher, Glenn C.	7	212
Scanlan, John T. See Swern, Daniel	4	128
Schaefer, H. C. The Role of Proteins in Animal Nutrition	12	375
Schepartz, A. I. See Golumbic, Calvin	12	380
Schofield, C. M. See Teeter, H. M.	7	216
Shricker, J. A. Rapid Method for the Preparation of Samples and Evaluation of Oil Quality in Small Samples of Flaxseed	3	91
Simpson, J. E. The Army's Soap and Detergent Problems	6	192
Singleton, W. S. See Bailey, A. E.	6	201
Smith, F. A., Brown, J. B. The Fatty Acids of Menhaden Oil. III. Distillation of the Hydrogenated Methyl Esters and Evaluation of the Carbon Series	1	9
Smith, F. H., Halverson, J. O. Extraction and Purification of Gossypol From Cottonseed Meats	11	361
Smith, Gerould H., Ross, Sydney The Diffraction of X-rays by Stearates of Calcium, Barium, and Magnesium	3	77

Title	No.	Page
SPANNUTH, H. T., McGuine, T. H., and Crapple, G. A. Improvement of Keeping Quality of Edible Fats by Some Commercially Available Tannins	4	110
SWAIN, Margaret L. See Riemenschneider, R. W.....	9	276
SWERN, Daniel, Scanlan, John T., and Roe, Edward T. Selective Hydrogenation in the Preparation of Purified Oleic Acid From Animal Fats. Elimination of Extremely Low Crystallization Temperatures	4	128
SWIFT, C. E., Dollear, F. G., and O'Connor, R. T. The Oxidation of Methyl Oleate. I. The Preparation, Properties, and Reactions of Methyl Hydroperoxido Oleate	11	355
T		
TEETER, H. M., Scholfield, C. M., and Cowan, J. C. Reactions of Conjugated Fat Acids. I. Addition of Crotonic Acid Derivatives	7	216
TERRILL, Robert L. Polymer Formation From Natural and Synthetic Drying Oils	11	339
TERRY, D. E., Wheeler, D. H. Alkali-Isomerized Linoleic Acid	3	88
TOMPKINS, P. W. Methods of Sampling Bulk Oil With Particular Reference to Bleeder Samples	2	35
TRAUTH, J. L. Determination of Yields in Processing Low Grade Fats	5	137
TROY, A. See Blank, E. W	2	50
W		
WAIT, G. H. See Rawlings, H. W	3	83
WATTS, Betty M., Major, Ruth Comparison of a Simplified, Quantitative Kreis Test With Peroxide Values of Oxidizing Fats	7	222
WATTS, Betty M., Cunha, Tony J., and Major, Ruth Effect of Feeding and Injecting Hogs With Tocopherols on the Susceptibility of Pork Fat to Rancidity	8	254
WEBBER, Harold H. See Frampton, V. L	10	318
WHEELER, D. H. See Terry, D. E.	3	88
WHYTE, L. K. The Spectrophotometric Determination of Glycerol	10	323
WILLIAMS, K. T. See Bickoff, Emanuel	3	65

Committee Reports

	No.	Page
Cellulose Yield	8	247
Color	9	291
Commercial Fats and Oils	1	20
Gossypol	7	235
Referee Examining Board	7	213
Refining	8	252
Seed and Meal Analysis	12	381
Smalley Foundation	7	220
Soap Analysis	3	80
Soybean Analysis	9	288
Spectroscopy	7	215
Uniform Methods and Cooperative Work	3	71
Uniform Methods and Cooperative Work	7	226
Vitamin	9	276